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CELERY A SPRING BARGAIN

Celery is plentiful and will be a good buy for housewives all spring right through to around the end of May. Many people do not realize that celery can be cooked as well as served raw. While it is valued highly for its flavor and crispness as an accessory or chopped up in salads, its cooked flavor is also pleasing. If very little water is used and if what liquor cooks out of the celery is served with it, seasoned and slightly thickened if desired, no food value is lost. Celery is also good cooked in combination with tomatoes, turnips, or carrots. The stalks and tops may be chopped to give flavor to meat or poultry stuffings. Dried celery leaves keep well and make good soup seasoning.

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